

43492 to 43543—Continued.

43538 to 43540. *VIGNA CYLINDRICA* (Stickm.) Skeels. Catjang.

A leguminous plant closely allied to the cowpea, but with erect pods and smaller seeds.

43538. "Variety 1, subvariety (a), race 1."

43539. "Variety 1, subvariety (a), race 2."

43540. "Variety 2, subvariety (a)."

43541. *VIGNA SESQUIPEDALIS* (L.) Fruwirth. Yard-Long bean.
(*Dolichos sesquipedalis* L.)

"Variety 2, subvariety (c)."

"This can be used as a forage plant or the green pods may be cooked as snap beans, since they are more tender and brittle than those of the cowpea or catjang." (*Bailey, Standard Cyclopedia of Horticulture, vol. 6 p. 3469.*)

43542 and 43543. *VIGNA SINENSIS* (Torner) Savi. Cowpea

An important leguminous forage crop with numerous agricultural varieties.

43542. "Variety 1, subvariety (b), race 1."

43543. "Variety 1, subvariety (b), race 2."

43544 and 43545.

From Manila, Philippine Islands. Presented by Mr. Mack Cretcher, acting director, Bureau of Agriculture. Received October 18, 1916.

43544. *ANTIDESMA BUNIUS* (L.) Spreng. Euphorbiaceæ.

Bignai. A small, evergreen tree found in India, the Malay Archipelago and China, with glabrous leaves and flowers in pubescent spikes. The very juicy red fruits turn black when ripe and are about one-third of an inch in diameter. The bark of this tree yields a fiber from which rope is made, and the leaves are used as a remedy against snake bites and in syphilitic affections. The wood, when immersed in water, becomes black and as heavy as iron. All the parts of the plant have a bitter taste. The fruits are subacid in taste and are used in Java for preserving, chiefly by Europeans, and formerly sold for about 2 pence a quart. (Adapted from *Brandis, Indian Trees, pp. 564, 565*, and from *Lindley, Treasury of Botany, vol. 1, pp. 75, 76.*)

43545. *UVARIA RUFA* (Dunal) Blume. Annonacæ. Banauac

"*Banauac; Susong calabao.* Fruits of this species are oblong reniform 3 to 4 centimeters in length, in bunches of 18 to 20, averaging 115 grams in weight; surface bright red, velvety, ferruginous pubescent; skin thin brittle; flesh scant, whitish, juicy, aromatic, subacid without a trace of sugar; quality rather poor; seeds many. Season, September." (*Wester Philippine Agricultural Review, vol. 6, p. 321.*)

43546 and 43547. CHAYOTA EDULIS Jacq. Cucurbitacæ.

(*Sechium edule* Swartz.)

Chayote

From Puerto Plata, Dominican Republic. Presented by the American consul. Received October 27, 1916.

"This fruit is known locally as *tayote*, and according to information obtained from farmers there are only two varieties existing in the district; these are known as white and green, probably due to the color of the fruit when ripe